

THE DELI

GROUP BREAKFAST

*This menu has been specially created
accommodate groups between 25-35 guests.*

*A deposit of 50% is required to secure your
reservation, with the remaining account to be
settled on the day.*

*Any additional drinks or menu items will be
added to the final bill.*

*A discretionary 12.5% service charge will be
added to your bill.*

*Menus, pricing, and item availability subject
to change.*

SORGHUM PARFAIT 155 (DF) (GF) (VE)

Mango | hemp seed mix | cardamom
cinnamon | vanilla

*Rich in fibre and protein with minerals and
antioxidants - Hypoallergenic*

OR

CUMIN AND CORIANDER SWEETCORN TOFU SCRAMBLE BOWL 135 (DF) (EF) (VE)

Avocado | cherry tomato | spring onion
grilled baby marrow | toasted mixed seeds
lime and coriander oil

OR

THE CLASSIC 165 (GF)

Two eggs | lamb and springbok breakfast sausage
honey glazed bacon | sautéed mushrooms and onion
roast tomato | chakalaka lentils

OR

EGGS BENEDICT 155

Poached eggs | honey glazed bacon
toasted english muffin | classic hollandaise sauce

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GROUP SET MENU

R480 PP

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BREAD AND LAVASH

Served with citrus and herb butter

STARTER

Ceasar salad

Rustic Greek salad

Prawn cobb salad

MAIN

FREE-RANGE CHICKEN

Marinated artichokes | white wine and
bone broth steamed | lemon potatoes
grilled asparagus | parmesan (optional)

Good gut support, hypoallergenic, high fiber and prebiotics (inulin).

CONFIT PORK BELLY

Bacon croquette | curried cauliflower
apple chutney | cider jus

KAROO LAMB

Slow braised lamb | rosemary maize
spinach | tzatziki | red wine jus

PAN-FRIED SUSTAINABLE FISH

Saffron and smoked paprika fried rice
citrus and mussel velouté | spiced kale crisps

DESSERT

BISCOFF BROWNIE

Rose | honey ice cream

SALTED HONEY APPLE AND PEAR TART TATIN

Pear gel | vanilla coconut ice cream

SORBET

Seasonal frozen fruit duo

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HARVEST STYLE

3 COURSE LUNCH

R450 PP

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BREAD

Bread and lavash served with citrus and herb butter

STARTER

Please select one (1) salad for your group

Ceasar salad

The Deli green salad

Chili and lime grilled pepper salad

MAIN

Please select two (2) mains for your group

Slow cooked beef short rib ragout

Mustard roast pork belly

Butter chicken curry

SIDES

Please select three (3) sides for your group

Rustic roast potatoes

Pomme puree

Steamed basmati rice

Roast sweet potato, beetroot and carrots

Grilled broccoli, baby marrow and spinach

DESSERT

Please select one (1) dessert for your group

Biscoff Brownie

Caramelized apple Cheesecake

Vanilla Chai Mille Fueille